

the garden GRILL

festive private dining lunch

to start

Cauliflower & chestnut soup
Campaillou bread

Crispy Somerset brie
Cranberry relish, apple & chicory salad

Pastrami cured Scottish salmon
Garden cabbage sauerkraut, pickled cucumber, crème fraîche dressing

Chicken liver & brandy pate
Ale chutney, toasted brioche

main event

Roast turkey crown
Cranberry & chestnut stuffing, pigs in blankets, thyme gravy

Slow cooked daube of Somerset beef
Pomme puree, Bourguignon garnish

Pan roasted seabass
Crayfish bisque, wilted garden greens

Winter mushroom gratin
Butternut squash & grilled leek

All accompanied by roast potatoes with rosemary salt, honey glazed roots,
garden sprouts & cider braised red cabbage

to finish

Black forest crème brulee
Kirsch soaked cherries, chocolate soil, crème Chantilly

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Irish coffee tiramisu
Jameson's whiskey soaked savoiardi, espresso mascarpone mousse, vanilla syrup

A tasting of three local cheeses
Bath Soft, Yarlington Blue & Driftwood goats
Accompanied by ale chutney & artisan biscuits

45pp

tea, coffee & mince pies 5pp supplement

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private dining dinner

on arrival

Selection of breads, hummus & Perello olives

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palate cleanser

Bucks Fizz sorbet

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55pp

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